

12. Fruit Ale Truskawka/Mango

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **2.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (78.9%)	80 %	4
Grain	Słód owsiany Fawcett	0.2 kg (10.5%)	61 %	5
Sugar	Milk Sugar (Lactose)	0.2 kg (10.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	1000 g	Secondary	5 day(s)